

CAMPOALMARE



CAMPO AL MARE BOLGHERI VERMENTINO

Denominazione di Origine Controllata (DOC)

THE LAND

Production Area: made with grapes cultivated in Bolgheri district, at our Campo al Mare estate.

THE GRAPE

Vines: Vermentino varietal wine

Planting density: 6.200 vines per hectare

Production per hectare: on average 8,5 tonnes of grapes

Yield in wine from the grapes: about 70%

IN THE WINERY

Vinification: Fermentation at a controlled temperature of 17°C.
"Surlie" for 30gg.

Ageing: 4 months in stainless steel

Bottle ageing: 1 month

THE WINE

Tasting: Son of the sea, Vermentino is a variety that is formed and compacted in reduction. Its reserved and discreet aromas merge with delicate green and citrus fruits flowers. On the palate it is straight and direct, very savoury with an elegant, mineral and citric finish.

At the table: At our "Villa di Nozzole" we like to match it with "pappardelle" with "fake ragout" and pecorino cheese

First harvest: 2005

Shelf life: up to 5 years

Interesting fact: Vermentino is the main variety of the Mediterranean Sea. It grows on the sand, that's why it expresses very well its mineral notes

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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